

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

Applicant(s): Pacifico

Examiner: Unassigned

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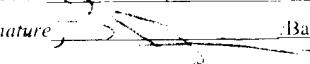
Docket: 1001-3

Confirmation No: 3051

Dated: November 13, 2001

For: **CHEMICAL LEAVENING  
INGREDIENT**

*I hereby certify this correspondence is being deposited with the  
United States Postal Service as first class mail, postpaid in an  
envelope, addressed to: Commissioner for Patents, Washington,  
D.C.  
20231 on November 13, 2001*

*Signature:*  *Barbara Kemmlein*

Commissioner of Patents  
Washington, DC 20231

**INFORMATION DISCLOSURE STATEMENT**

Sir:

In fulfillment of the requirements of candor and good faith set forth in 37 C.F.R. §1.56,  
Applicants submit herewith the following Information Disclosure Statement in accordance with  
the provisions of 37 C.F.R. §1.97 and 1.98.

As this Statement is being filed before the mailing date of a first Office Action on the  
merits, the Statement is believed to be timely in accordance with 37 C.F.R. §1.97 (b)(3), and  
accordingly no fee is due. If, however, a fee is due please charge our Deposit Account No. 08-  
2461.

<u>U.S. PATENT NO.</u>	<u>TITLE</u>	<u>U.S. PATENTS</u>	<u>ISSUE DATE</u>
2,785,983 to McMath	Flavoring Material and Method of Making the Same		March 19, 1957
2,982,662 to Cochran et al.	Process of Preparing Batters Adapted for Refrigerated Storage		May 2, 1961
3,551,166 to Baum et al.	Process for the Preparation of Dry Gulinary Mixes		December 29, 1970
3,612,131 to Carnahan	Method and Apparatus for Manufacture of Particulate Fatty Materials		October 12, 1971
3,647,480 to Cermak	Process for Preparing Condiment- Containing Fatty Particulates		March 7, 1972
3,649,304 to Fehr, Jr. et al.	Refrigerated Solid Batter		March 14, 1972
3,666,486 to Hodgson et al.	Method for Incorporating Bread Improvers in Continuous Breadmaking		May 30, 1972
3,862,341 to Johannes	Brownie Frosting Dry Mix		January 21, 1975
3,949,094 to Johnson et al.	Condiment-Treating Process and Product		April 6, 1976
3,985,913 to Johnson et al.	Condiment Encapsulation by Spray Drying		October 12, 1976
4,022,917 to Selenke	Process for Preparing a Storage Stable Premixed Batter		May 10, 1977
4,042,643 to Beyn	Process for Spray Forming of Discrete Particles		August 16, 1977
4,353,932 to Bone	Refrigerator Pourable and Stable Pancake Batters for Preparing Stable Pancakes and Method for Prepare		October 12, 1982

<u>U.S. PATENT NO.</u>	<u>TITLE</u>	<u>ISSUE DATE</u>
4,774,099 to Feeney et al.	Process for Making Brownies Containing Cellulosic Fiber	September 27, 1988
4,792,456 to Katz et al.	Accelerated Proofing of Refrigerated Doughs	December 20, 1988
4,904,493 to Petrizzelli	Shelf-Stable Patisserie Dough	February 27, 1990
4,940,595 to Yasoski et al.	Controlling the Texture of Microwave Brownies	July 10, 1990
5,034,241 to Keyser et al.	Microwave Oat Cereal	July 23, 1991
5,106,635 to McCutchan et al.	Method of Simultaneously Microwave Heating or Baking Plural Articles, and Concomitant Package	April 21, 1992
5,178,893 to Seewi et al.	Product and Process of Making A Room Temperature Storage Stable Dough	January 12, 1993
5,185,173 to Bethke et al.	Bread Improver Compositions	February 9, 1993
5,204,029 to Morgan et al.	Methods of Encapsulating Liquids in Fatty Matrices, and Products Thereof	April 20, 1993
5,209,879 to Redding, Jr.	Method for Inducing Transformations in Waxes	May 11, 1993
5,384,139 to Vassencex	Method for the Preservation of Food Compositions of the Pancake, Fritter and Similar Paste Type	January 24, 1995
5,417,153 to King et al.	Fluidizing Spray Chilling System for Producing Encapsulated Materials	May 23, 1995
5,447,739 to Emanuelson et al.	Misted Microwave Pancakes	September 5, 1995

<u>U.S. PATENT NO.</u>	<u>TITLE</u>	<u>ISSUE DATE</u>
5,409,720 to Kent et al.	Room-Temperature Shelf-Stable Dough Mix	April 25, 1995
5,460,756 to Redding, Jr.	Method for Entrapment of Liquids in Transformed Waxes	October 24, 1995
5,514,387 to Zimmerman et al.	Calcium-Enriched Baked Good Production and Method of Making	May 7, 1996
5,525,367 to King et al.	Fluidizing Spray Chilling System for Producing Encapsulated Materials	June 11, 1996
5,589,194 to Tsuei et al.	Method of Encapsulation and Microcapsules Produced Thereby	December 31, 1996
6,013,294 to Bunke et al.	Shelf-Stable Complete Pre-Mixes That Are Combinable to Form Ready-To-Cook Mixes or Food Beverage Products	January 11, 2000
6,024,997 to Blaschke et al.	Cookie Dough	February 15, 2000
6,039,994 to LeFlécher et al.	Ready-to-Bake Shelf-Stable Cake Dough and Process for Its Manufacture	March 21, 2000
6,149,953 to Redding, Jr.	Seeded Microcapsules	November 21, 2000
6,149,960 to Book et al.	Process and Formulation for a Chemically Leavened Dough or Bakery Product	November 21, 2000
6,030,654 to Thomas et al.	Composition for No Fat or Reduced Fat Bakery Products	February 29, 2000
6,216,613 B1 to Narayanaswamy et al.	Refrigerated and Shelf-Stable Bakery Dough Products	July 17, 2001

**FOREIGN PATENT DOCUMENTS**

<b><u>COUNTRY</u></b>	<b><u>PUBLICATION NO.</u></b>	<b><u>PUBLICATION DATE</u></b>
PCT	WO 99/04640	February 4, 1999
EPO	EP 0 868 850 A1	October 7, 1998
United Kingdom	GB 2 108 150 A	May 11, 1983

Copies of each of these references are attached herewith. All of the references listed above are also listed on Applicants' Form PTO-1449 which is attached to this Information Disclosure Statement for the convenience of the Examiner.

Should the Examiner have any questions or comments concerning the above, the Examiner is respectfully invited to contact the undersigned at the telephone number set forth below.

Respectfully submitted,

  
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